



TENUTA SAN GUIDO

SASSICAIA 2004



Appellation:	D.O.C. Bolgheri Sassicaia
First vintage:	1968
Grape blend:	85 % Cabernet Sauvignon 15 % Cabernet Franc
Soil composition:	The vineyards are planted on plots of land with different and composite morphological characteristics, as well as with a strong presence of limestone. These areas are also rich in rocks and rather rich in clay and are located at an altitude between 100 and 300 meters above sea level, facing West - South/West.
Vine training:	Cordon spur system
Planting density:	Between 3.600 to 5.500 vine stocks/Ha for older vineyards and 6.200 vine stocks/Ha for newer vineyards.
Climate:	The 2004 winter had adequate rainfall and never excessive temperatures coupled with a sunny spring dotted with short thunderstorms. Budding occurred between March 30 th and April 10 th . Flowering was highlighted by a high bud fertility (due to the high temperatures of the previous year). The potential high yield was kept within the desired quality limits by a strong and repeated thinning of the grapes. The summer was characterized by a mild beginning with moderate temperatures and a sunny and very hot month of August. These ideal conditions allowed for a homogenous and regular physiological development of all varieties.
Harvest:	The skins, were thick and healthy and rainfall did not interrupt maturation of the grapes during the harvest, giving ample time to determine the harvest date of every plot of land.
Wine making:	The primary fermentation took place in temperature controlled stainless steel vats at a temperature of 30° - 31° C. The maceration of the skins lasted 15 days for both the Cabernet Sauvignon and the Cabernet Franc, with a combination of pumping over and <i>délestage</i> . The malolactic or secondary fermentation also took place in the steel vats.
Ageing:	The wine was aged for 24 months in French oak barriques, one third new, after which it ages a further six months in the bottle before being sold.



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Assessments:

- * 3/3 glasses Guida del Gambero Rosso “Vini d’Italia” 2008
Masterful version of the Bolgheri Sassicaia '04, among the most beautiful ever. No surprise, of course. We are talking about one of the greatest wines of Italy in a vintage that, on the coast in particular, gave extraordinary results. Anyhow, it is difficult not to get excited in front of such stylistic precision, in such an example of character and personality. Intense aromas of red fruit, then wet earth, leather, sandalwood, even dried flower. Mouth overwhelming, played on the more than perfect relationship between the tannin, perfectly defined, and the acidity, *tense* and vibrant. The finish simply does not exist, the taste goes on forever.

- * 97/100 points M.L. in Wine Enthusiast
The best Sassicaia of the last 10 years, the 2004 vintage is an outstanding achievement. Cabernet Sauvignon and Cabernet Franc highlight the beauty of Tuscany and portray the region in terms of thick chocolate fudge, succulent cherry and currant, exotic spice and vanilla seed. Beyond those big aromas are little teasers: blue flowers, Mediterranean herbs, cola and light mineral shadings. It’s lush and full in the mouth and will hold 20 or 30 years.
(4/1/2008)

- * 94/100 points James Suckling
Blackberry with toasted oak and currant and chocolate aromas. Full-bodied, with very silky tannins and attractive flavors of vanilla, currant and blackberry. Persistent on the finish and very balanced. I am giving the edge to this over the 2005 at this stage. Best after 2013.
(*Non blind at il Cibreo in Florence 30/10/2008*)

- * 94/100 points Wine Spectator 2009